

CHOOSE YOUR WINE...

WHITE

El Velero Verdejo Blanco Albali

Green apple and citrus fruit on the palate with floral notes

RED

El Velero Verdejo Tempranillo

Cherry-red, strawberry and fruits of the forest on its smooth and velvety palate

ROSE

Solandia Rosato, Salento

Soft and fruity with cherry tones and floral hints of rose and violet

STARTERS

Soup Of The Day, Fresh Rosemary and Rock Salt Focaccia (v)

Salt Baked Beetroot Salad, Feta Cheese, Balsamic pickled onions (v)

Avocado Salad, Pickled Radish, Carrot, Beetroot, Chimichurri Dressing(ve)

Soy Marinated Cod, Chorizo, Fennel, Dill and Apple

Caramelised Pear, Goats Cheese, Pecan and Chicory Salad, Tomato Vinaigrette (v)(n)

Cod and Haddock Fishcakes, Smoked Paprika Aioli, Baby Leaves

Spicy Ginger and Honey Chicken Wings, Asian Vegetable Salad (n)

Smoked Mackerel Pate, Toasted Sourdough, Onion Jam

Caribbean Style Jerk Ribs, Pineapple and Chilli Sambal, Crushed Peanuts (n)

Homemade Scotch Egg With Black Pudding, 'Refinery-slaw', Peashoots

SIDES

Proper Chips	£2.95
Seasonal Vegetables	£3.25
Creamy Mash	£3.25
Seasonal Mixed Salad	£2.95
Bread and Butter	£2.25
Garlic Pizza Bread	£3.50
Garlic Pizza Bread With Cheese	£3.95
Beer Battered Onion Rings	£2.50
Marinated Olives	£2.95



MAIN COURSE

Cask Ale Battered Haddock, Proper Chips, Mushy Peas, Tartare Sauce

8oz British Beef Burger, Crispy Bacon, Mature Cheddar, Tomato, Gherkin, Baby Gem, Red Onion, Proper Chips, 'Refinery-slaw'

Peri-Peri Chicken Fillet Burger, Smoked Garlic Mayonnaise, Proper Chips, 'Refinery-slaw'

Aged 8oz British Sirloin Steak, Proper Chips, Roast Field Mushroom, Confit Tomato (choice of garlic butter, peppercorn or béarnaise sauce)

Shepherd's Pie; Minced Cumbrian Lamb Shoulder, Peas, Carrots, Onions, Rich Red Wine Sauce, Creamy Mash

Braised Ox cheeks, Red Wine and Wild Mushroom Sauce, Creamy Horseradish Mash

Ham, Egg & Chips; Homecooked Hand Carved Ham, Fried Free Range Egg, Proper Chips

Superfood Salad; Baby Spinach, Edamame Beans, Vine Tomatoes, Broccoli, Avocado, Toasted Pumpkin Seeds, Lemon and Olive Oil Dressing
With A Choice Of Tofu (ve), Feta (v)
or Teriyaki Salmon (£2.00 extra)

Panfried Seabass Fillets; Mussel, Clam and Samphire Butter Sauce, Confit Tomatoes, Fennel

Roast Duck Breast, Celeriac Puree, Caramelised Fig, 5 Spice Jus

Pan Roasted Chicken Supreme, Potato Gnocchi, Courgette, Tomato and Olive Sauce

Roasted Butternut Squash, Pearl Barley, Spelt and Sage Risotto (ve)

Papardelle Pasta, Roasted Courgettes, Yellow Cherry Tomatoes, Olives, Tomato and Garlic Sauce (v)

PUDDINGS

Winter Berry Bread and Butter Pudding, Crème Anglaise

Double Chocolate Brownie, Salted Caramel Ice Cream, Crushed Pistachios (n)

Honey Roasted Apple and Cinnamon, Oaty Crumble Topping, Traditional Custard

Raspberry Syllabub, Homemade Shortbread, Raspberry Meringue

Caramelised Fig Tart, Minted Crème Fraiche, Candied Pecans (n)

White Chocolate and Coconut Cheesecake, Pineapple Jam

A Trio Of Desserts To Share: Double Chocolate Brownie, Salted Caramel Ice Cream, Crushed Pistachios Raspberry Syllabub, Homemade Shortbread, Raspberry Meringue, White Chocolate and Coconut Cheesecake, Pineapple Jam (n) **£10.95**

Cheshire Farm Ice Cream and Sorbets (Choose 3 from the selection) **£4.50**

CHEESEBOARD

£6.95

(Choose 3 from 5 cheeses + Crackers, Piccalilli, Tomato Chutney, Pickled Onion)

"Channel Island Brie" - Creamy, Mild, Golden Brie Made with the Full Cream Milk of Guernsey Cows

"Cashel Blue" - Tipperary, Firm, Creamy, Tangy Blue

"Black Bomber" - Snowdonia, creamy, smooth, extra Mature Cheddar

"Snowdonia Red Devil" - Denbigh, Red Leicester Style, Hint of Chilli

"Oakwood Smoked Cheddar" - Ford Farm, Dorchester; Matured for a Year then Slowly Smoked Over Oak Chippings



Information regarding food allergens is available upon request; please ask your server

